

## ALL IN A NUTSHELL.

In your hand you hold an acorn,  
Deeming it a worthless thing,  
And you cast it from your keeping.  
Rain and dew and sunlight bring,  
Slowly, surely, an awakening  
To the acorn's little heart,  
Till the tiny germ within it  
Makes a sudden, silent start.

Time goes on. You have forgotten  
All about the little shell,  
Which as years slip into decades,  
Works its secret mission well.  
Ah, could you but read the future,  
See what coming years can tell,  
You would scarce believe the wonders  
Springing from that acorn shell!

First you see come slowly peeping  
From the ground a tiny sprout;  
Soon 't would be a tender sapling,  
Sending budding leaflets out.  
Then you'd see, as years passed onward,  
What, as boy, you'd thrown away  
Making cool and grateful shadow  
For your silvered head some day.

You would see the forest growing  
Round the grand old parent tree;  
Hear the woodman's axe resounding,  
And the busy builders see  
At their work on ship or dwelling;  
See the vessel proudly glide,  
Carrying a precious burden  
O'er the ocean wild and wide.

Ah, my boys, we cannot always  
From a cause judge its effect.  
Grand results may lie safe hidden  
In some duty you'd neglect.  
Just because 'twas small and trifling,  
So, my lads, just watch; you'll see  
All through life that trifles often  
Make or mar a destiny.

## Household.

## INDIAN MEAL MUFFINS.

One cup Indian meal scalded with a pint of water, when lukewarm stir in a pint of flour, half a teacup of yeast, and a tablespoonful of brown sugar. Let this rise all night and bake them in muffin rings.

## SLICED SWEET POTATO PIE.

Line the pie-tins with crust; slice boiled potatoes very thin, put in a layer of potatoes, sprinkle well with sugar and butter, then potatoes and so on until the pan is full; fill spaces with water, add two tablespoonfuls of apple brandy and a teaspoonful of ground spice. To be eaten with sauce.

## POTATO CUSTARD PIE.

Take good sized potatoes, either sweet or Irish, boil and as soon as done, remove the skins and rub through a sieve; add one-half dozen eggs; two teacupfuls of sugar; beat well and add one quart of sweet milk, and flavor with lemon. This makes six pies. One large sweet potato is allowed to each pie—Irish potatoes in proper proportion.

## GERMAN PUFFS.

Two ounces of flour, two eggs; half pint of new milk, two ounces of butter, little salt and nutmeg. Let the two eggs be well beaten, then mix all the ingredients together, and beat them up just before they are put into little cups half full for baking. Bake quarter of an hour in a hot oven till the puffs are of a nice brown; turn out on a flat dish, rub a little butter over each puff, and dust on it powdered sugar.

## TIPSY SQUIRE.

Take a loaf of sponge cake, stick the top full of blanched almonds, bake and put in a large glass dish; or, you may buy a baker's twenty cent loaf of sponge cake and omit the almonds if desired. Over this pour enough wine to thoroughly saturate it. We use sherry—many prefer old port. Over this pour a rich custard—enough to cover well—made of cream, if you have it, and flavored with lemon. It will be found a delicious dessert.

## TEA CAKES.

Nice little tea cakes, to be baked in muffin rings, are made of one cup of sugar, two eggs, one cup and a half of milk, one heaping teaspoonful of baking powder, a piece of butter the size of an egg, and flour enough to make a stiff batter. In this batter stir a pint bowl full of fruit—currants are nice; fresh berries in their season, and even canned ones, with the juice drained off. Serve while warm, and they are a dainty addition to the tea table.

## FROSTING FOR CAKE.

It may not be known to all that the boiled frosting will go much further in covering a cake than that which is not cooked, and consequently is much less expensive. A little practice in making it will insure success every time. The only fear

of failure comes from the danger of cooking the sugar too long. Let it boil until it "hairs" or "threads" from the spoon; then take it off from the stove and stir briskly in the well broken whites of eggs. The quantity must be determined by your needs.

## BEEF STEW.

To make an appetizing beef stew, take out the bone and bind the pieces of beef tightly, putting a lemon, pared and cut in two, and some herbs in before binding. Place it in as small a stew-pan or kettle as will allow of its being covered with water. Let it cook slowly and gently; do not add any water unless absolutely necessary. Slice a large onion and fry it brown, and add to the water also any sliced vegetables you choose; or cook the vegetables in a kettle by themselves and serve on the platter with the beef. If you do not add any water you will have a very rich gravy, and a portion of it may be reserved for soup stock.

## ORANGE CAKE.

A scant half-cupful of butter, two cupfuls of flour, half a cupful of water; the yolks of five eggs and the whites of four; one teaspoonful of cream of tartar, half a teaspoonful of soda, the grated rind of one orange and the juice of 1½. Beat the butter to a cream, add the sugar gradually, then the orange, the eggs well beaten, the water, and lastly the flour, in which the soda and cream of tartar have been put, well sifted. Bake in sheets in a moderate oven for twenty-five minutes. When cool, cover with this frosting: The white of one egg beaten very stiff, the grated rind of one orange, the juice of 1½, and 1½ cupfuls of powdered sugar.

## ROLL JELLY CAKES.

Take three eggs beaten thoroughly, one cup of sugar, one cup of flour; stir them well together; add one teaspoonful of soda. The latter to be dissolved in a very little water, or put the cream of tartar and soda in the flour. Bake in two pie tins as evenly and quickly as possible, taking care that it does not bake too hard around the edges. A sheet of writing paper laid over the top will often prevent its burning too much. Have ready a clean towel or cloth, and when the cake is done, slip it out, bottom side up, on the cloth; then spread the uppermost side quite thickly with jelly, commencing at the end. Roll so that it will be a round compact roll, or it may be made in round tins, and not rolled.

## A NICE WAY TO PREPARE APPLES FOR THE TABLE.

Pare and core enough large, sweet apples to cover the bottom of a large porcelain preserving kettle. Put in just boiling water enough to cover the bottom of the kettle well; cover tightly and cook slowly till the apples are done. Try them with a straw to see if they are soft to the core. Add a little more boiling water, as it boils away, if necessary; then remove the apples to a large dish, piling them up in pyramid form. Make the syrup left in the kettle quite rich, and sweeten with loaf sugar; add the juice of a lemon and pour over the apples; then whip the whites of two eggs to a stiff froth, sweeten and spread thickly over the apples; scatter over this the lemon peel shred very finely.

## TO CURE HAMS.

For each ham allow the following: Half a pound of bay salt, an ounce and a half of saltpetre, eight ounces of coarse brown sugar, half a pound of common salt, four ounces of all-spice and black pepper (together), one ounce of coriander seeds; grind the saltpetre, spices and seeds, and mix them. Choose short, thick legs of pork for the hams, and rub into them about six ounces of the salt and saltpetre, and after two days the rest of the salt and spices; rub this in for half an hour, stuff the loose skin of the knuckle, and tie it closely up with pack-thread. Lay the hams in the trough, keep them carefully covered, turn them and rub them occasionally, basting them daily with the brine. A ham weighing less than twenty pounds will require to be in salt for three weeks; above that weight, four weeks. Bacon and pig's face can be treated in the same way.

—A drop of water is not large and yet there are organic beings inhabiting that drop to which it is comparatively as large as the ocean is to the smallest fish that gambols in its depths.

## GEMS OF THOUGHT.

The ideal of a woman's character is beautiful goodness.

Men sunk in the greatest darkness imaginable retain some sense and awe of a Deity.—Tillotson.

A suit of clothes that fits a man perfectly is worth more to him than a pedigree that fits him indifferently.

A word of kindness is seldom spoken in vain, while witty sayings are as easily lost as the pearls slipping from a broken string.

Selfishness mars the loveliest actions; it stains the fairest beauty; it dims the brightest luster; it blotches the most munificent charity.

Talents of the highest order, and such as are calculated to command universal admiration may exist apart from wisdom.—Robert Hall.

God sometimes washes the eyes of His children with tears, in order that they may read aright His providence and His commandments.—Dr. Chapin.

A man can no more be a Christian without facing evil and conquering it than he can be a soldier without going to battle, facing the cannon's mouth and encountering the enemy in the field.—Dr. Chapin.

If we find it hard to get on with our neighbors, it is likely that our neighbors find it quite as difficult to get on with us. If the neighbors are kind, accommodating, it is likely that they are the reflections of ourselves.

Strive, while improving your own talent, to enrich your whole capital as a man. It is in this way that you escape from the wicked narrow-mindedness which is the characteristic of everyone who cultivates his specialties alone.—Bulwer.

The bane of our life is discontent. We say we will work so long, and then we will enjoy ourselves. But we find it just as Thackeray has expressed it: "When I was a boy," he said, "I wanted some taffy; it was a shilling; I hadn't one. When I was a man I had a shilling, but I didn't want any taffy."—Robert Collier.

## THE HOUSEWIFE'S TABLE.

The following is a very valuable housewife's table by which persons not having scales and weights at hand, can readily measure the articles wanted to form any recipe, without the trouble of weighing, allowances to be made for any extraordinary dryness or moisture of the article weighed or measured.

Wheat flour, 1 pound is 1 quart.  
Indian meal, 1 pound 2 oz are 1 quart.  
Butter, when soft, 1 pound is 1 quart.  
Loaf sugar, broken, 1 pound is 1 quart.  
White sugar, powdered, 1 pound 1 oz. are 1 quart.  
Best Brown sugar, 1 pound 2 oz. are 1 quart.  
Ten eggs are 1 pound.  
A common tumbler holds half a pint.  
A teacup is one gill.  
Forty drops are equal to 1 teaspoonful.

## TALMAGE ON MARRIAGE.

In a recent sermon to women on marriage, Rev. Dr. Talmage said: "If you find a man who has never made any mistake, who is perfect, who is immaculate, don't marry him. It would be a swindle for you to do it. Why, you would unite yourself to perfection, and you are not fit to be married to an angel. There are no perfect men. I had two financial transactions with two perfect men, and they wofully cheated me."—Ex.

## TAKE PLENTY OF SLEEP.

There is an old saying that has frightened a great many people from taking the rest that nature demanded for them. "Nine hours are enough for a fool." They may be; and not too many for a wise man who feels that he needs them. Goethe, when performing his most prodigious literary feats, felt that he needed nine hours; what is better, he took them. We presume it is conceded by all thoughtful persons that the brain in very young children, say three or four years of age, requires all of twelve hours in rest, or sleep. This period is shortened gradually until, at fourteen years of age, the boy is found to need only

ten hours. When full grown and in a healthy condition the man may find a night of eight hours sufficient to repair the exhaustion of the day and new-create him for the morrow. But if he discover that he needs more sleep he should take it. There is surely something wrong about him; perhaps a forgotten waste must be repaired. His sleep evidently has not been made up, and until it has, and he can spring to his work with an exhilaration for it, he should sensibly conclude to let his instinct control him, and stay in bed.

## LEARN TO LABOR.

The Emperor of Germany sets an excellent example in the education of his own household. Every prince of the royal family of Prussia, when in youth is taught some useful trade.

Such experience "is supposed to sober the mind and bring it face to face with the material world," says a correct writer. It does far more than this. It keeps the youth from gadding about and learning the lessons of the club, the green room, or the corner grocery.

Face to face with the world's material, with a plain or hand-saw, or a pair plow handles, man is made better, and if he is honest, work is improved and its results made cheaper.

Man or woman without trades, or an occupation, are as weak in the world—where humanity not only makes mortals mourn, but compels them to work for a living—as the infant in swaddling clothes, and have not half their claim to protection and care.

A healthy man should work or starve. Rich and poor should perform some manual labor every day. Wealth and wisdom are of no effect if not properly worked. The Emperor of Germany shows exceeding cleverness in compelling his household to learn trades.

## RIPE EXPERIENCE.

An old man who has tilled the soil forty years, and is out of debt, prosperous and happy, has given the world several valuable maxims. They constitute a very good creed:

1. One acre of land well cultivated, produces more than two which receive only the same amount of labor used on the one.
2. One cow, one horse, mule, sheep or hog well fed, is more profitable than two kept on the same amount necessary to keep one.
3. One acre of clover or grass is worth more than two of cotton where no clover is raised.
4. No farmer who buys oats, corn or wheat, as a rule, for ten years, can keep the sheriff away from the door in the end.
5. The farmer who never reads the papers, sneers at book farming and improvements, always has a leaky roof, poor stock, broken down fences, and complains of bad "seasons."
6. The farmer who is above his business, and entrusts it to another to manage, soon has no business to attend to.
7. The farmer whose habitual beverage is cold water, is healthier, wealthier and wiser than he who does not refuse strong drink.

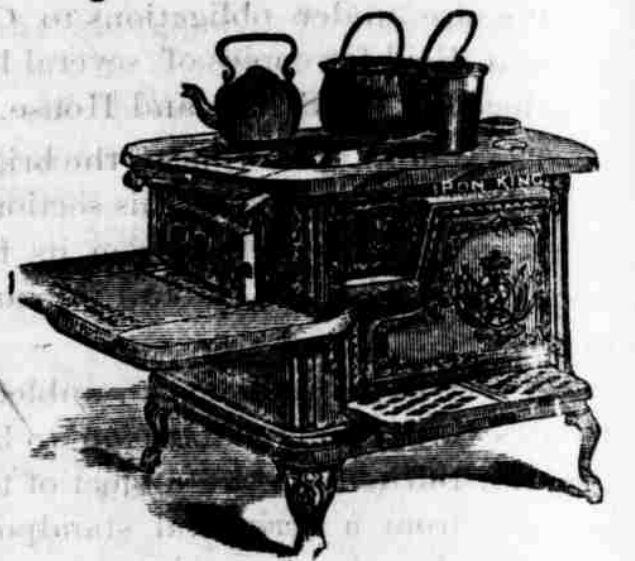
## BRIGHT'S DISEASE.

The frequency with which Bright's disease is carrying off its victims these days, has caused Congressman Reagan, of Texas, to give publicity to the following formula of diet, &c., by which he cured himself of an apparently hopeless case after years of suffering. It is as follows:

"Keep the body in the same temperature as nearly as possible. Wear flannel. Drink as much milk as desired—the more the better—while eating. Can drink chocolate. Don't use stimulants—no wine, alcoholic, spirituous or malt liquors. Do not drink tea or coffee. Eat bread moderately. Never eat hot cakes with butter. Eat dry toast. No pastry or pudding. Eat broiled and roasted meats, but not stewed or boiled or fried. Do not eat salads. Avoid all kinds of spices. Avoid asparagus above all things. Onions boiled and carrots are good. Eat strawberries, ripe peas and stewed fruits. Avoid raspberries. Do not eat cheese or honey. Must not smoke or chew tobacco. A teaspoonful of bicarbonate of soda two or three times a week will correct any deposit.

## REMEMBER!

You will always find at the—  
"Big Coffee Pot"  
HAS THE  
Largest and Best Assorted Stock of



Cooking and Heating Stoves,  
Tinware, &c.,  
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All Stoves guaranteed to give perfect satisfaction.

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and all kinds of TIN and SHEET IRON  
WORK. Also PAINTING TIN  
ROOFS done with neatness  
and care.

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4-3m.

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Black, White and Rust Proof  
Oats for Spring Sowing,

on hand and for sale by  
F & H. FRIES,

3-1m. Salem, N. C.

## CAROLINA CENTRAL RAILROAD COMPANY,

OFFICE OF SUPERINTENDENT,  
Wilmington, N. C., Sept. 27, 1885.

## CHANGE OF SCHEDULE.

ON AND AFTER THIS DATE, THE FOLLOWING Schedule will be operated on this Railroad:

PASSENGER, MAIL AND EXPRESS TRAINS:  
DAILY EXCEPT SUNDAYS.

(Leave Wilmington at.....7:00 P. M.  
No. 1. Leave Raleigh at.....7:35 P. M.  
(Arrive at Charlotte at.....7:30 A. M.  
(Leave Charlotte at.....8:15 P. M.  
No. 2. Arrive at Raleigh at.....8:00 A. M.  
(Arrive at Wilmington at.....8:25 A. M.

LOCAL FREIGHT—Passenger Car Attached.  
Leave Charlotte at.....7:40 A. M.  
Arrive at Laurinburg at.....8:45 P. M.  
Leave Laurinburg at.....6:15 A. M.  
Arrive at Charlotte at.....4:40 P. M.  
Leave Wilmington at.....5:45 A. M.  
Arrive at Laurinburg at.....5:00 P. M.  
Leave Laurinburg at.....5:30 A. M.  
Arrive at Wilmington at.....5:40 P. M.  
Local Freight between Wilmington and Laurinburg Tri-weekly—leaving Wilmington on Mondays, Wednesdays and Fridays. Leave Laurinburg on Tuesdays, Thursdays and Saturdays.

Passenger Trains stop at regular stations only, and Points designated in the Company's Time Table.

SHELBY DIVISION, PASSENGER, MAIL, EXPRESS AND FREIGHT.

Daily except Sundays.

No. 3. (Leave Charlotte at.....8:15 A. M.  
(Arrive at Shelby at.....12:15 P. M.

No. 4. (Leave Shelby at.....1:40 A. M.  
(Arrive at Charlotte at.....5:40 P. M.

Trains No. 1 and 2 make close connection at Hamlet with R. & A. Trains to and from Raleigh.

Through Sleeping Cars between Wilmington and Charlotte and Raleigh and Charlotte.

Take Train No. 1 for Statesville, Stations on Western N. C. R. R., Asheville and points West.

Also, for Spartanburg, Greenville, Athens, Atlanta and all points Southwest.

L. C. JONES, Superintendent.

F. W. CLARK, Gen'l Passenger Agent.

## Cape Fear &amp; Yadkin Valley Railway Co.

## Condensed Time Table No. 13.

## TRAIN NOR "H."

	Arrive.	Leave.
Bennettsville.....	8:20 a. m.	
Shoe Heel.....	9:41 a. m.	
Fayetteville.....	12:01 p. m.	12:25 p. m.
Sanford.....	1:15 p. m.	1:45 p. m.
Ore Hill.....	8:03 p. m.	
Liberty.....	8:57 p. m.	
Greensboro.....	7:50 p. m.	

Dinner at Fayetteville.

## TRAIN SOUTH.

	Arrive.	Leave.
Greensboro.....	5:51 a. m.	
Liberty.....	11:5 a. m.	
Sanford.....	12:01 p. m.	12:25 p. m.
Fayetteville.....	1:15 p. m.	1:45 p. m.
Shoe Heel.....	5:45 p. m.	
Bennettsville.....	7:50 p. m.	

Dinner at Sanford.

Freight and Passenger Train leaves B. N. C. R. R. at 2:00 p. m., arriving at Shoe Heel at 3:30 p. m., and at Fayetteville at 8 p. m.

Leaves Fayetteville on Tuesdays, Thursdays and Saturdays at 6:30 a. m., Shoe Heel at 10 a. m., and arrives at Bennettsville at 12 m.

Freight and Passenger Train N. Y. R. R. leaves Fayetteville daily at 8 a. m., (connecting at Sanford with Freight and Passenger Trains to Raleigh), leaving Sanford at 11:30 a. m., and arriving at Greensboro at 7:40 p. m.

Leaves Greensboro daily at 5 a. m.; leaves Sanford at 11:15 a. m. and arrives at Fayetteville at 2:30 p. m.

JOHN M. ROSE,

General Passenger Agent.

W. M. C. DUNN,

Gen. Superintendent.